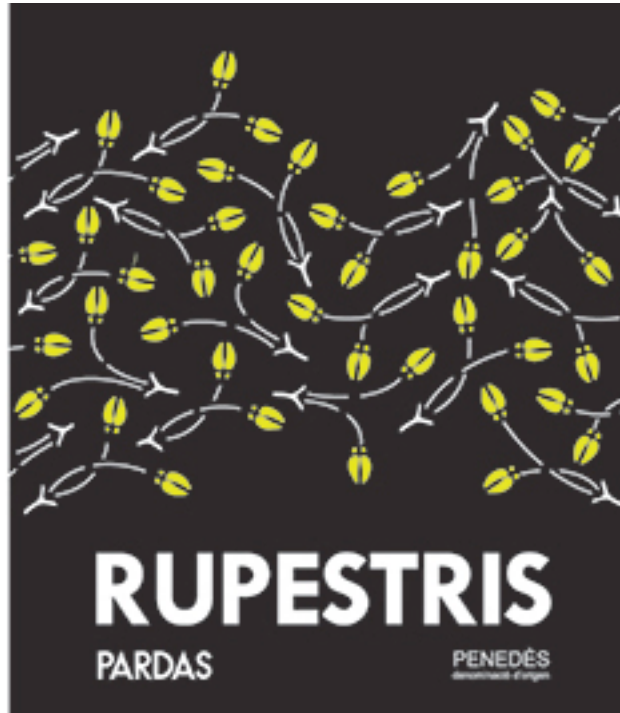




## PARDAS RUPESTRIS



Rupestris evokes the strength of the rock, the purity of the earth, something primitive, rustic, wild, ancient and authentic.

The vineyards of traditional white varieties grown on the estate are planted on hillsides Can Comas limestone.

Vines that are rooted in the bedrock, the petrocalcic or tapasot. Summer days, these ancient soils and shallow, the stocks suffered much to get water and minerals they need. And this effort and our enthusiasm is what we want to convey tenderness in every bottle of wine.

Rupestris The Cellar is a wine strain of brown-root made with a single criterion, the quality.

With a blend of Xarel.lo, Malvasia de Sitges, Macabeo and Xarel.lo red and a step for scarce cask of brown, we have a simple balance, finesse and a good expression of our lands.

**CELLER PARDAS, S.L.**

Finca Can Comas – 08775 Torrelavit  
Tel. 93 899 50 05 – [www.cellerpardas.com](http://www.cellerpardas.com)



## **TECHNICAL**

**Vintage:** 2011

**Variety:** 68% xarel·lo, 15% xarel.lo vermell, 17% malvasia de Sitge

### **Source:**

**Xarel.lo the forest.** Planted in 1996 on 41-B, in a shallow coastal limestone, with a good trellis and planting density. **Xarel.lo Torn.**

**Xarel.lo of Patrick. Xarel.lo of Gabarró.** planted in 1982 on R-110, in a loam soil and a little east of material orgánica.Orientat .7 H.

**Xarel.lo of Old.** Planted in 1979 on a calcareous clay soil of north-west in a 161-49 foot.

**Malvasia de Sitges. Strains reempeltats 2006, in the soil. Flood plains of the Can Comas. Winemaking grapes of great potential.**

**Xarel.lo red vine the fig.** Young vines grafted on a sandy slope running North.

### **Working wine:**

In all vineyards grown to produce the Black Franc unused herbicides, insecticides or synthetic products.We practice a no-cultivation: Llau not work with soil and covered to protect it spontaneous.

### **Winemaking:**

Maceration: Sumoll the New Bridge: October 17 to 30 / Sumoll side: 5 to 28 October / Marselis of Manco :27-29 oct. / Sumoll vineyard of 16 October-5 November

### **Production:**

Harvest and manual selection of the grapes on the vine.Without entering macerate the grapes destemmed and rollers at a controlled temperature of 10 °. After pressing, racking and stirred for 3-4 days to mothers.Disruption and subsequent start of fermentation.Fermentation temperature of 16 °

During the 4 months he has practiced a battonage periodically.

### **Analytical:**

Graduation: 12.9 % VOL.

Total acidity: 4.05 g/L

Ac. volatile: 0.28 g/L

PH : 3.08

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## **TASTING NOTES**

Nose: intense with a lot of depth.

At a first sniff: citrus fruit. Afterwards: Sant Joan pear shake and ripe melon. Quince and soft hazelnut. A feeling of dawn in a Mediterranean landscape aromas of: Lavender, weaver's broom and dried cuttings.

Beyond the fruit, we find the minerality of the soil where the vines thrive in. Quite a lot of flint.

Fresh and fruity passage through the mouth. Glyceric ample and franc in the mouth. With character.

The fruit: pears, apricots and peaches overlay a marked acidic background and provide an excellent tension across the palate which carries over the depth of the fruit towards an electric fresh and slightly bitter aftertaste.

**Pairing:** Ideal to accompany seafood: mussels, shellfish, Dublin bay prawns as well as grilled and baked fish.

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